

Easter 2016

A la Carte Entrée Includes Choice of Salad, Sorbet and Entrée

Featured Drinks

(Not included in Fix Prix)

Cameron Lemonade – Vodka, Chambord, Lemonade	8
Kir Royal – Blackcurrant Liquor and Champagne	8
Cosmopolitan – Vodka, Roses Lime, Triple Sec & Cranberry Juice	8
Oban – Single Malt Scotch	12
Knob Creek Bourbon – Small Batch Kentucky Straight Bourbon	10

First Course Selections - Appetizer - \$9

Baked Crab, Spinach and Artichoke Dip - Seasoned Blend of Sautéed Spinach, Artichoke Hearts, Gulf Crab and Cream Fromage and Asiago Topped with Parmesan, Baked and Served with Crostini

House Cured Salmon - Wild Atlantic Salmon Cured with Sugar, Pink Himalayan Sea Salt, Pernod, Cracked Pepper and Lemon Zest Served with Crusty French Bread, Capers and Whole Grain Champagne Mustard.

Mushroom Fontina "Strudel" - Wild Seasonal Mushrooms, Shallots and Fontina Cheese Baked in a Flakey Puff Pastry Shell and Finished with Brown-butter Vinaigrette.

Second Course - Soup or Salad

(one soup or salad Included with entree)

Curried Sweet Potato Bisque – Roasted Apples and Sweet Potatoes Seasoned with Curry and Finished with a Touch of Cream	6
House Salad - Mesclun Greens, Tomatoes, Feta Cheese and Pine Nuts Tossed with our Balsamic Vinaigrette	7
Spinach Salad - Organic Spinach, Candied Bacon, Grape Tomatoes, Hard Cooked Eggs with Warm Bacon Dressing	7
Poached Pear Salad – Vanilla-Cabernet Poached Pear Served with Spiced Walnuts and Brie Cheese with Mulled-wine Vinaigrette	7

Third Course - Intermezzo

Carrot-Orange Sorbet

Fourth Course - Entrée

(Entrees are served with appropriate starch and vegetable)

"Chesapeake" Bay Crab Cakes 30

Two Jumbo Lump Crab Cakes Lightly Seasoned to Enhance the Crab's Delicate Flavor Served with Roasted Sweet Pepper Aioli

Prime Rib au Jus 35

Herb rubbed and slow roasted ribeye served with wild mushroom au jus and horseradish crème fraiche

Pecan Salmon Tapenade 30

Atlantic Salmon topped with crushed pecans and broiled, served with sun dried tomato and olive tapenade and a splash of our roasted garlic dressing.

House Smoked Pork Loin Chop 28

Slow smoked pork loin seasoned with cumin and celery seed topped with whole grain mustard and brown sugar glaze

Filled Acorn Squash 26

Tender Roasted Acorn Squash filled with Sweetened Rice, Apples, Dried Fruits and Orange Zest

Fifth Course Selections

Dessert - \$8

Chocolate Glazed Cheesecake – New York Style Cheesecake Coated with Semi-Sweet Chocolate Glaze

Crème Brûlée – A Rich Vanilla Flavored Custard Topped with a Contrasting Layer of Hard Caramel.

Pear-Apple Crisp - Fresh Apples, Pears and Cranberries Seasoned with Brown Sugar, Nutmeg and Cinnamon and Topped with Oatmeal Crumb Topping; Served with House-made Cinnamon Ice Cream.

Tiramisu – Light Sweet Sponge Cake Dipped in Espresso and Coffee Liquor Layered Between Coffee Laced Mascarpone Cream.

6% Sales Tax and 20% service fee will be applied to all checks

Sorry No Substitutions or Alterations

No Split Entrees - One Check per Table

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Children's Menu - 17

(Plus Tax and Service Fee)

Salad

(included)

Apple Sauce

Entree

Chicken Tenders – Fritter Style Fried Chicken Tenders,
Mashed Potatoes and Seasonal Vegetables

Personal Cheese Pizza – Individual Pizza Pies with a layer of
Pizza sauce Topped with Mozzarella



Cameron Estate Inn
&
Restaurant

Easter 2016

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